

## Breakfast Sample Menu | 8.00am–9.30am

Selection of fresh juices

Specialty coffee & fine tea

English Muffins:

Smoked bacon | £5.00

Farmhouse sausage | £5.00

Free range egg | £4.75

Porridge Pots £4.50

Toppings: maple syrup | Toasted almonds | Berry compote

Croissant £2.90

Chelsea Buns £3.50

Danish pastries £3.00

Blueberry muffin £3.50

## Bar Food 2.30pm–8.00pm

Herb and chilli marinated olives | £4.00

Polenta chips with spicy aioli | £4.50

Bruschetta with Brussels sprout leaves,  
mellow blue and mustard dressing £4.50

Fried mushroom tortelloni, smoked paprika  
and cheddar £5.00

Chicken liver parfait, pickles and red onion  
chutney £6.50

Beef tartare, rosemary melba toast | £7.50

## Cheese Board

British cheese board with biscuits  
and chutney | £11.00

*Blacksticks Blue*

*Creamy, mellow with a hint of blue bite, Lancashire |  
Cow's milk*

*Godminster Vintage Organic Cheddar*

*Smooth and rich, Somerset | Cow's milk*

## Lunch and Dinner Sample Menu | From 12.00pm

To Share:

Marinated olives £4 | Peyton and Byrne sourdough with Longman's butter or olive oil £4

Set Menu

2 courses £19.50 | 3 courses | £24.50

Starters

Cauliflower, mature cheddar and turmeric soup

Brussels sprout salad, Shropshire Blue, toasted hazelnuts and crispy shallots

Beetroot cured Chalk Stream trout with celeriac and dill remoulade, rye croutons

Chicken liver parfait with pickles and red onion chutney

Beef tartare and rosemary Melba toast

Mains

Half roast chicken, charred leek and goose fat potatoes

Lamb rump, salsa verde and roasted Jerusalem artichoke

Poached cod with lemon butter and winter greens

Smoked haddock and salmon fish pie, crispy kale

Mushroom and black truffle tortelloni, cave aged Cheddar emulsion

Superfood salad of grains, pulses and avocado, honey mustard dressing

Sides | £4 each

Chips | Polenta chips with spicy aioli

Mixed leaf salad | Grilled broccoli, fresh chilli and crispy shallots

Desserts

Forced rhubarb tart with passion fruit curd and clotted cream

Dark chocolate mousse with chilli salted caramel, honeycomb and clementine

Apple pie with crème fraîche

British cheese board with chutney and biscuits | £3 supplement

Blacksticks Blue: creamy, mellow with a hint of blue bite, Lancashire | Cow's milk

Godminster Vintage Organic Cheddar: Smooth and rich, Somerset | Cow's milk

## Afternoon Tea

2.30pm–5.30pm

The National Afternoon Tea | £22.50 per person

Champagne Afternoon Tea: Including a glass of Jean  
Paul Deville | £31.50 per person

Classic Sandwiches:

Smoked salmon, cream cheese and capers on brown

Cucumber and horseradish on brown

Egg and cress on malt brown bread

Ham and Cheddar on white

Scones and Cakes:

Freshly baked raisin or plain scones with Cornish clotted

cream and strawberry preserve

Assortment of afternoon tea pastries and cakes

Cream Tea | £6.50

Warm fruit scone accompanied with Peyton and Byrne  
jam, Devonshire clotted cream with your choice of tea  
or coffee.

Peyton and Byrne Cakes from | £4.95

Choose from our selection of Peyton and Byrne cakes  
fresh from our bakery including: flourless gooey  
chocolate cake, coffee and walnut, carrot cake or  
bakewell tart.

## Opening Times

Breakfast 8.00am–11.00am

Lunch & Dinner from 12.00pm

Pre-Theatre 5.00pm–7.30pm

Afternoon Tea 2.00pm–5.00pm

Monday–Thursday 8.00am–8.30pm

Friday 8.00am–10.00pm

Saturday & Sunday 9.00am–6.00pm

Private dining available in our Trafalgar Room for  
up to 30 guests from breakfast to dinner. For more  
information please contact 0800 917 9786 or  
groupbooking@peytonandbyrne.co.uk